Attorney Docket: 030621 / MIL.5.US00

Response to Office Action dated June 4, 2007

Amendments to the Claims

This Listing of Claims replaces all prior versions of claims in the subject application.

1. (currently amended) An acid modified dry-milled starch composition comprising a viscosity profile, wherein at a 14.5% solids concentration, a starting temperature of 30°C, and a heating rate increase of 7.5°C/min, the composition at a time 0 through gelatinization undergoes a viscosity increase to a maximum value in the range of between 600 and 1600 BU torque at a time in the range of between 6.5 to 7.2 minutes, followed by a decrease in viscosity to a value in the range of 240 to 640 BU torque at a time of 8.4 minutes, based on a Brabender micro visco amylograph.

- 2. (currently amended) The composition of claim 1, wherein the viscosity increases to a maximum value in the range of <u>between</u> 750 and 1350 BU torque.
- 3. (currently amended) The composition of claim 2, wherein the viscosity decreases to a value in the range of <u>between</u> 300 to 600 BU torque.
- 4. (currently amended) The composition of claim 1, wherein the viscosity increases to the maximum value at a time in the range of between 6.7 to 7.0 minutes.
- 5. (original) The composition of claim 1, wherein the acid modified starch composition is formed from:

an acid component; and

a starch component having an amount of fat, wherein the amount of the acid component is added, at least in part, relative to the fat percent in the starch component.

6. (original) The composition of claim 5, wherein the acid component is hydrochloric acid.

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7. (original) The composition of claim 5, wherein the starch component is formed from a starch composition selected from the group consisting of dry milled milo flour, dry milled corn flour, and combinations thereof.

- 8. (withdrawn) A gypsum slurry formed from the starch composition of claim 1.
- 9. (withdrawn) A drywall product formed from a gypsum slurry composition comprising the starch composition of claim 1.
- 10. (currently amended) An acid modified dry-milled starch composition comprising:

a viscosity profile, wherein at a 14.5% solids concentration, a starting temperature of 30°C, and a heating rate increase of 7.5°C/min, the composition at a time 0 through gelatinization undergoes a viscosity increase to a maximum value in the range of <u>between</u> 600 and 1600 BU torque at a time in the range of <u>between</u> 6.5 to 7.2 minutes, followed by at least a 40 percent decrease in viscosity at a time of 8.4 minutes, based on a Brabender micro visco-amylo-graph; and

the composition having a protein content of a cereal flour.

- 11. (currently amended) The composition of claim 10, wherein the viscosity decreases in the range of <u>between</u> 45 to 65 percent.
- 12. (currently amended) The composition of claim 10, wherein the viscosity increases to a maximum value at a time in the range of <u>between</u> 6.7 to 7.0 minutes.

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13. (original) The composition of claim 10, wherein the acid modified starch composition is formed from:

an acid component; and

a starch component having an amount of fat, wherein the amount of the acid component is added, at least in part, relative to the fat percent in the starch component.

- 14. (original) The composition of claim 13, wherein the acid component is hydrochloric acid.
- 15. (original) The composition of claim 13, wherein the starch component is formed from a starch composition selected from the group consisting of dry milled milo flour, dry milled corn flour, and combinations thereof.
- 16. (withdrawn) A gypsum slurry formed from the starch composition of claim 10.
- 17. (withdrawn) A drywall product formed from a gypsum slurry composition comprising the starch composition of claim 10.
- 18. (currently amended) An acid modified dry-milled starch composition comprising a viscosity profile, wherein at a 14.5% solids concentration, a starting temperature of 30°C, and a heating/cooling rate of 7.5°C/min, the composition at a time 0 through gelatinization undergoes a viscosity increase to a maximum value in the range of between 600 and 1600 BU torque at a time in the range of between 6.5 to 7.2 minutes, followed by a decrease in viscosity and a subsequent increase in viscosity at the end of a final holding period to a value that is substantially the same as the maximum value, based on a Brabender micro visco amylograph.

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19. (currently amended) The composition of claim 18, wherein upon

gelatinization the viscosity increases to a maximum value in the range of between 750

and 1350 BU torque.

20. (original) The composition of claim 18, wherein at the end of the final

holding period the viscosity increases to a value that is within 17 percent of the

maximum value.

21. (original) The composition of claim 18, wherein at the end of the final

holding period the viscosity increases to a value that is within 11 percent of the

maximum value.

22. (original) The composition of claim 18, wherein at the end of the final

holding period the viscosity increases to a value that is within 5 percent of the maximum

value.

23. (currently amended) The composition of claim 20, wherein upon

gelatinization the viscosity increases to a maximum value at a time in the range of

between 1.0 to 2.0 minutes.

24. (withdrawn) A gypsum slurry formed from the starch composition of claim

18.

25. (withdrawn) A drywall product formed from a gypsum slurry composition

comprising the starch composition of claim 18.

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26. (currently amended) An acid modified dry-milled <u>flour</u> starch composition, the composition formed by the process comprising:

dry-milling a grain, thus forming a flour;

combining an acid component and a starch component the flour to form a mixture, wherein the ratio of the acid component is added, at least in part, relative to the fat percent in the starch component;

heating the mixture to a temperature of 85°C or less for a sufficient time effective to obtain the acid modified starch dry-milled flour composition.

- 27. (currently amended) The acid modified starch <u>dry-milled flour composition</u> of claim 26, wherein the acid component is hydrochloric acid.
- 28. (currently amended) The acid modified starch dry-milled flour composition of claim 26, wherein the starch component flour is formed from a starch composition grain selected from the group consisting of milo flour grain, corn flour grain, and combinations thereof.
- 29. (currently amended) The acid modified starch dry-milled flour composition of claim 26, wherein the heating is performed at a temperature in the range of 72°C to 85°C.
- 30. (currently amended) The acid modified starch dry-milled flour composition of claim 29, wherein the heating is performed at a temperature in the range of 76°C to 79°C.
- 31. (currently amended) The acid modified starch dry-milled flour composition of claim 26, wherein the heating is performed for a time of 0.5 hours or less.

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- 32. (currently amended) The acid modified starch dry-milled flour composition of claim 31, wherein the heating is performed for a time in the range of 0.25 to 0.5 hours.
- 33. (currently amended) The acid modified starch dry-milled flour composition of claim 31, wherein the heating is performed for a time in the range of 0.01 to 0.25 hours.
- 34. (withdrawn) A gypsum slurry formed from the starch composition of claim 26.
- 35. (withdrawn) A drywall product formed from a gypsum slurry composition comprising the starch composition of claim 26.

36-45. (canceled)

- 46. (new) The composition of claim 18, the composition having a fat content of between 0.95 percent and 1.34 percent.
- 47. (new) The composition of claim 1, the composition having a fat content of between 0.95 percent and 1.34 percent.
- 48. (new) The composition of claim 47, the composition having a protein content of a cereal flour.

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- 49. (new) The composition of claim 26, the composition having a fat content of between 0.95 percent and 1.34 percent.
- 50. (new) An acid modified dry-milled starch composition formed from the group consisting of dry milled milo flour, dry milled corn flour, and combinations thereof, comprising a viscosity profile, wherein at a 14.5% solids concentration, a starting temperature of 30°C, and a heating rate increase of 7.5°C/min, the composition at a time 0 through gelatinization undergoes a viscosity increase to a maximum value in the range of between 600 and 1600 BU torque at a time in the range of between 6.5 to 7.2 minutes, followed by a decrease in viscosity to a value in the range of 240 to 640 BU torque at a time of 8.4 minutes, based on a Brabender micro visco amylograph.